



TORRE del VEGUER

des de 1888

MARTA 2015

The most aromatic and surprising Clàssic Penedès.

Vineyards

Vinya del Veguer, 2002, wire-trained vines and variety Muscat de Frontignan. This plot is organic since 2016, following the guidelines of CCPAE (Catalan Conseil for Ecologic Production).

Torre del Veguer vineyards are oriented to south, to Mediterranean Sea, on calcareous soils formed by quaternary floods, with a sandy texture, shallow and with a low organic material content. The plots are closer than 400 m. of distance and surround the winery.

2015 Vintage

We finished 2014 harvest with 50L of rain between 14th and 16th of September. During November it rained 74L which helped to increase the water capacity of the vine.

Winter was cold with an average of 8'37°C, one degree less than last year, and a minimum of -3°C, condition that helped the vine to have an excellent resting period.

Spring was very dry, with only 57L of rain, and very warm, on May 14th it was the maximum temperature of 33°C, which supposed a record for this month. The absolute maximum was on July 4th with 35'5°C. The budding date was similar to previous year and one week before compared to 2013, starting on March 18th for Muscat and Malvasia and ending on April 4th with Cabernet Sauvignon. The rains of March helped the vine to have a good beginning of metabolism. Furthermore, the high altitude vineyard of Torre del Veguer in Bolvir de Cerdanya (1.200m) budded on May 1st.

The ripening of the grapes produced between June 27th and July 20th in Penedès.

The harvest began on August 25th, 5 days later than the average of last 10 years, and finished at Penedès on October 6th with Muscat late harvest. At Bolvir de Cerdanya we harvested on October 16th.

Vinification

Handpicked harvest in 20kg crates, quick transferred to winery and decrease of grape's temperature in a cold room during 24 hours, so we achieve a continuous cold vinification.

Soft pressing at low pressure, with yields around 50% and only vinifying with first quality must. Alcoholic fermentation per plots in stainless steel tanks of 2.400L at controlled temperature of 15°C during 15 days. Second fermentation in the bottle at 17 °C.

Minimum ageing of 12 months in horizontal position. Minimum ageing of 15 months in horizontal position (rima). Disgorgement on April 13th 2016. Very low use of sulfurous during vinification.

Alcohol content 13 % Vol

Acidity 5,5 g/L Tartaric acid

SO2 101 mg/L

Sugar 2,4 g/L Brut Nature

Varieties 100% Muscat de Frontignan. Harvest on August 26th of 2015.

Tasting notes Pale yellow colour. High aromatic intensity, floral and fruity notes overcome the aromas related to the ageing in bottle. On the palate appear the aromas found in the nose, greedy on the entry, wide, with a pleasant finish and with a fine bubble. Suitable to taste with aperitif, tapas and light starters. Matches well the blue cheese, all kin of sweet desserts. Recommended for celebrations and happy moments.



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Marta
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Penèdès